

IN THE CLAIMS:

Please amend claims 7-12, as follows:

Claims 1-6 (Cancelled).

7. (Currently amended): A method for preparing meat-based products, ~~wherein with~~
the direct incorporation of olive oil is incorporated instead of ~~conventionally used~~ animal fat, and
with the addition of feta type cheese pieces is stably incorporated, comprising the following
steps:

(a) ~~Mixing finely chopped~~ Preparing a solid fat-free meat emulsion from fat-
free meat pulp at a temperature of 0°C, ~~with~~ H₂O at a temperature of 2°C, salt,
preservatives and auxiliary salts; and mixing the emulsion constituents until the
temperature of the ~~resulting mixture~~ emulsion rises up to 2°C;

(b) Adding olive oil to the emulsion by mechanical process to conserve the
organoleptic, physical-chemical and nutritional characteristics of the olive oil;

(c) Continuing mixing of the emulsion under a simultaneous vacuum until the
temperature of the ~~mixture~~ emulsion rises up to 4°C;

(d) Adding feta ~~type~~ cheese pieces to the emulsion by mechanical process to
conserve the organoleptic, physical-chemical and nutritional characteristics of the feta
cheese pieces; and continuing the vacuum mixing until the feta type cheese pieces are
~~stably incorporated~~ dispensed throughout the emulsion ~~resulting mixture~~;

(e) Conveying the emulsion ~~resulting mixture~~ to a filling machine, where it is
stored, under vacuum and ~~is then pasteurized to a core temperature of at~~ 71°C; and

(f) Moving the ~~resulting mixture~~ emulsion into a blast freezer unit having with
a ~~maximum~~ temperature of -2°C to 2°C.

8. (Currently amended): The method of claim 7, wherein the quantity of olive oil added varies between 2 and 20% ~~by volume of the emulsion~~resulting mixture.

9. (Currently amended): The method of claim 7, wherein the quantity of feta ~~type~~ cheese pieces added varies between 2 and 25% of the ~~emulsion~~resulting mixture.

10. (Currently amended): ~~A Meat-based product mixture wherein the addition of to~~which olive oil and feta ~~type~~ cheese pieces~~and are prepared~~have been added by the method of claim 7.

11. (Currently amended): A method for preparing meat-based products, ~~wherein with~~the direct incorporation of feta ~~type~~ cheese pieces~~is stably incorporated~~, comprising the following steps:

(a) ~~Mixing finely chopped~~Preparing a solid fat-free meat emulsion from fat-free meat pulp at a temperature of 0°C, ~~with H₂O~~ at a temperature of 2°C, salt, preservatives and auxiliary salts; and mixing the emulsion constituents until the temperature of the~~resulting mixture~~emulsion rises up to 2°C;

(b) Continuing mixing of the emulsion under a simultaneous vacuum until the temperature of the ~~mixture~~emulsion rises up to 4°C;

(c) Adding feta ~~type~~ cheese pieces to the resulting emulsion by mechanical process to conserve the organoleptic, physical-chemical and nutritional characteristics of the feta cheese pieces; and continuing the vacuum mixing until the feta ~~type~~ cheese pieces ~~are~~is stably incorporateddispensed throughout the ~~emulsion~~resulting mixture;

(d) Conveying the emulsion~~resulting mixture~~ to a filling machine, where it is stored, under vacuum and is then~~pasteurized to a core temperature of at~~ 71°C; and

(e) Moving the emulsion~~resulting mixture~~ into a blast freezer unit having~~with~~ a ~~maximum~~ temperature of -2°C to 2°C.

12. (Currently amended): A m~~Meat-based product mixtures whereinto which~~ feta type cheese pieces have been added~~is stably incorporated, and prepared~~ by the method of claim 11.